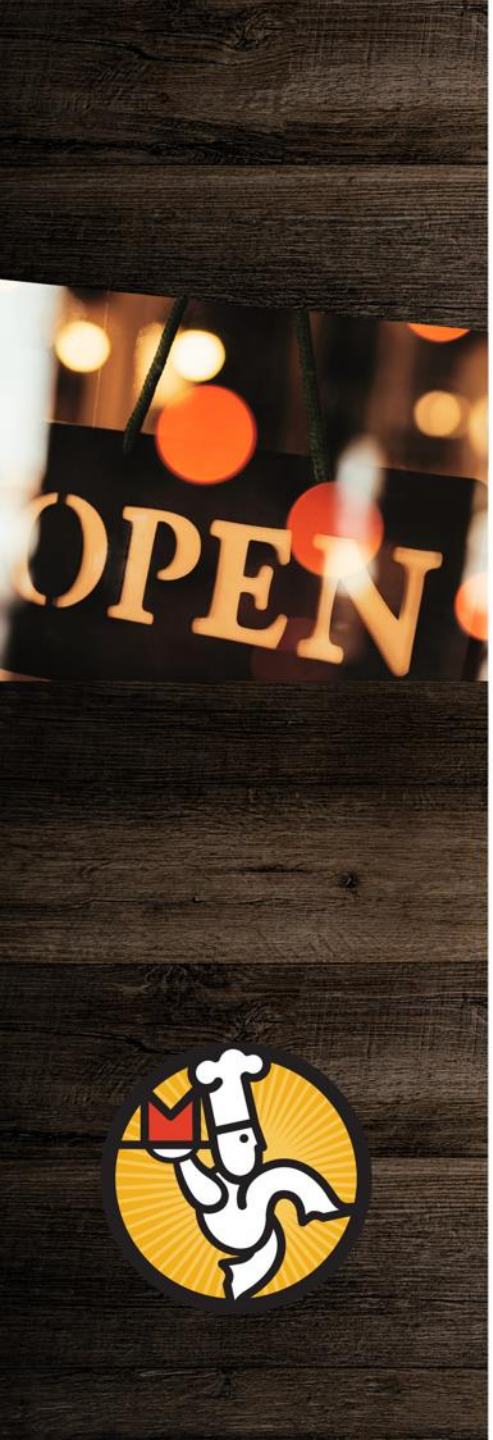
Metz
CULINARY MANAGEMENT

REOPENING PLAN



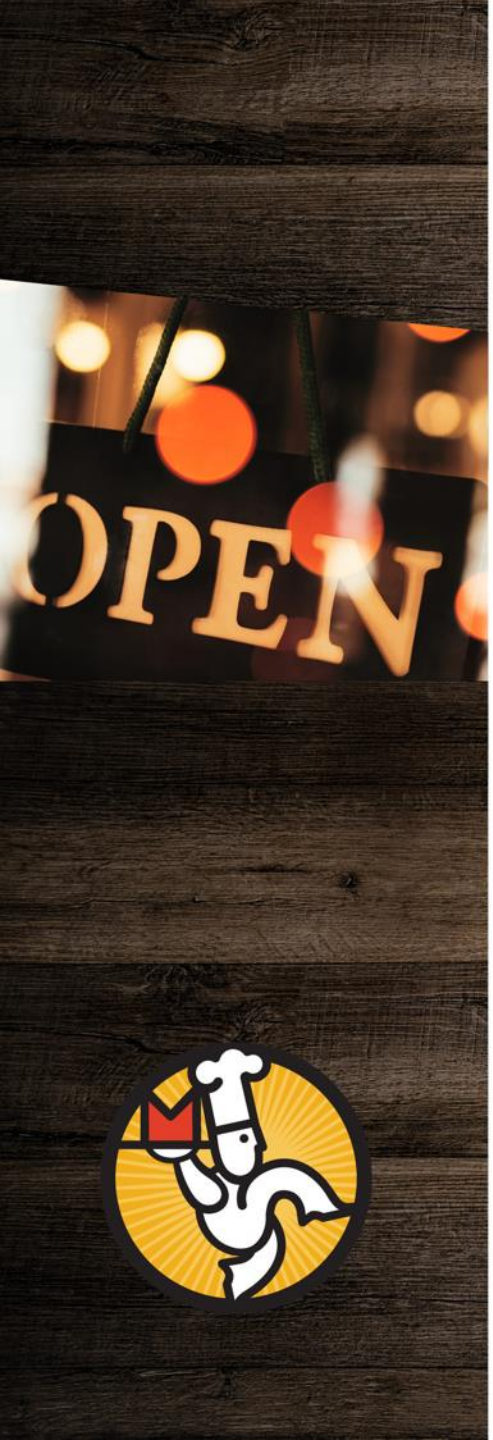
A Message from Jeff Metz

I want to begin my message by sincerely thanking you, our client-partners, for the ongoing trust you place in our family, company and team members while we do our absolute best to care for your guests/team members/patients/students/faculty/staff.

We are actively making preparations for how foodservice operations come back online in your facility and operate on a day-to-day basis, and we want to assure you that our primary concern is SAFETY for all involved. We will not compromise on this commitment plain and simple. Following safety, we know convenience will be even more important to all of our guests and to that end, our plans reflect how we intend to meet this demand.

While you review the following plans, please don't hesitate to share your feedback and suggestions to any part herein. We're all in very unfamiliar territory, however, if we work together we can create a successful future together!

Thank you again and be safe,



DINING SAFETY

The following is our re-opening service model at HCC beginning August 17 for the 2020 Fall Semester. We have adapted our procedures to correlate with the CDC recommendations (please note, as direction from the State of Florida and the CDC are constantly changing, there could be significant changes to these plans).

Safety behind the scenes

- Metz will take temperatures of all employees prior to their schedule shift.
- Anyone with a temperature of 100 degrees or higher will be sent home.
- Metz will implement targeted training for all staff regarding safe working habits and procedures to keep our guests safe.

Visible Safety Measures

- Masks will be mandatory for all employees, unless they are alone in a private office.
- All staff are to wear gloves at all times when involved in operations
- All cashier, order and pick up stations will have “shields” to separate space from guests.
- We will take a quick “pause” from services every 30 minutes. During this pause, each station will change all serving utensils in use and follow proper sanitizing procedures for their station.
- Condiments will no longer be provided as self-serve in bulk dispensers. Individual Condiment Packets will be provided upon request at each service point and given directly to guests by a Metz team member.
- Cutlery will be at each service point and given directly to guests by a Metz team member
- Fountain Beverage will not be available for the Fall Semester.
- Coffee Stations at all locations will be isolated and served by Metz staff directly. We will not allow any reusable cups.
- New Online Ordering System that includes contactless payment, Declining Balance Card and Loyalty Program.

Metz
CULINARY MANAGEMENT

Be INFORMED • Be PREPARED • Be SAFE

SAFETY GUARANTEE

OUR COMMITMENT TO EACH OTHER

The health and well-being of guests and team members has always been our top priority.
As you enter our dining areas, we remain committed to this promise.

WHAT YOU CAN EXPECT FROM US

HEALTHY TEAM MEMBERS
Daily temperature checks

CLEAN AREA
Disinfect tables after each visit and high touch points on frequent basis

SOCIAL DISTANCING
Reconfigured layouts

PROTECTIVE EQUIPMENT
Masks on every team member

FREQUENT HAND WASHING
Hand sanitizer stations

Metz
CULINARY MANAGEMENT

Be INFORMED • Be PREPARED • Be SAFE

SAFETY GUARANTEE

OUR COMMITMENT TO EACH OTHER

The health and well-being of guests and team members has always been our top priority.
As you enter our dining areas, we remain committed to this promise.

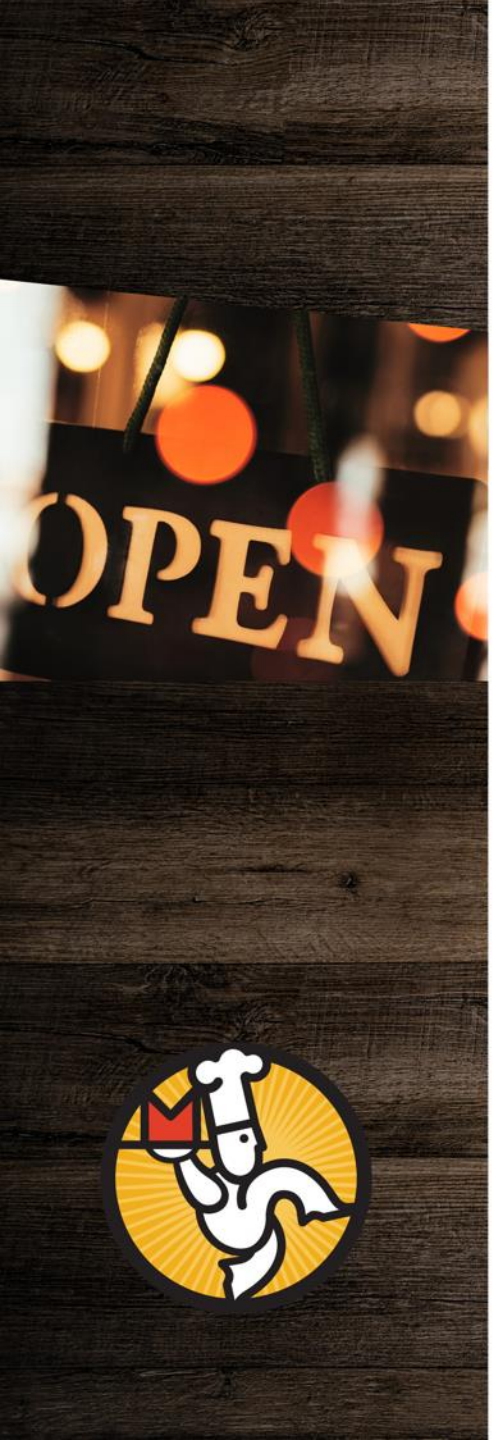
WHAT WE EXPECT FROM YOU

PLAN AHEAD
Look at posted menus to plan your choices

DO NOT CONGREGATE
At tables, in lobby or café

GIVE FELLOW GUEST THEIR SPACE
At least six feet apart

WEAR A MASK
When not at a table



DINING AREA SAFETY

For your safety all Dining Rooms at all campus locations will be closed at this time. There will be new Entry and Exit pathways so please look for directional signage.

HOURS OF OPERATION

Dale Mabry

Monday-Thursday

J Clark's Grille

will be In-Person & Online Orders 7:30am-3pm

Online Orders Only from 3pm-7pm

Pizza Hut

will be Online Orders Only from 10am-3pm

Starbucks

will be In-Person & Online Ordering 7:30am-3pm

Brandon

Monday-Thursday

Starbucks & Chef Fresh-*Our Chef Inspired freshly prepared Grab N' Go concept*

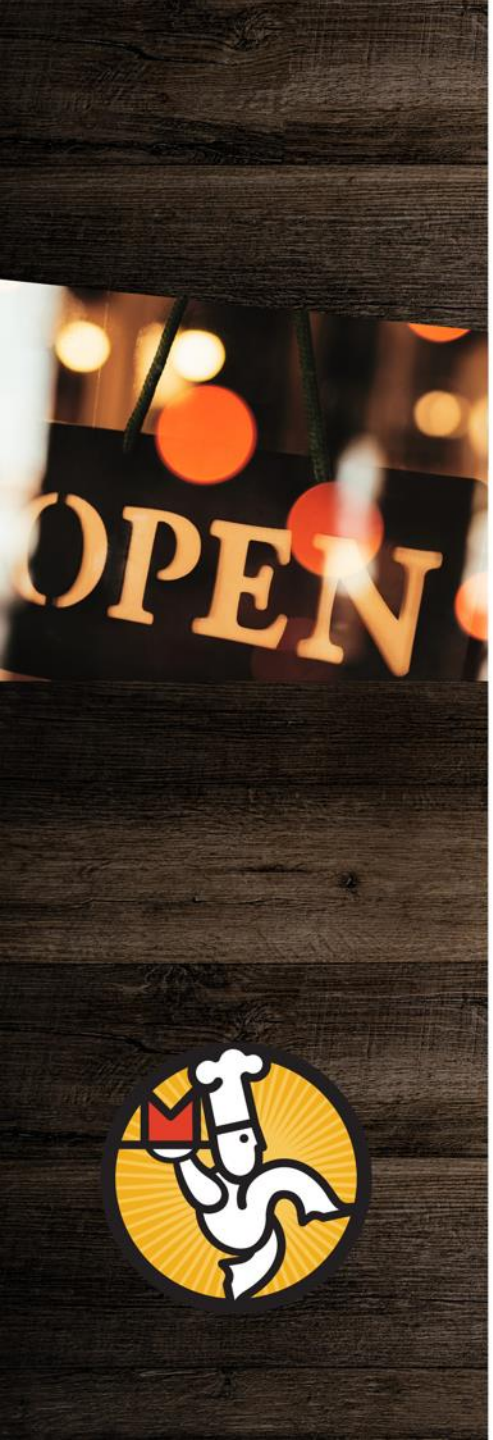
will be In-Person & Online Ordering 10am-3pm

Ybor

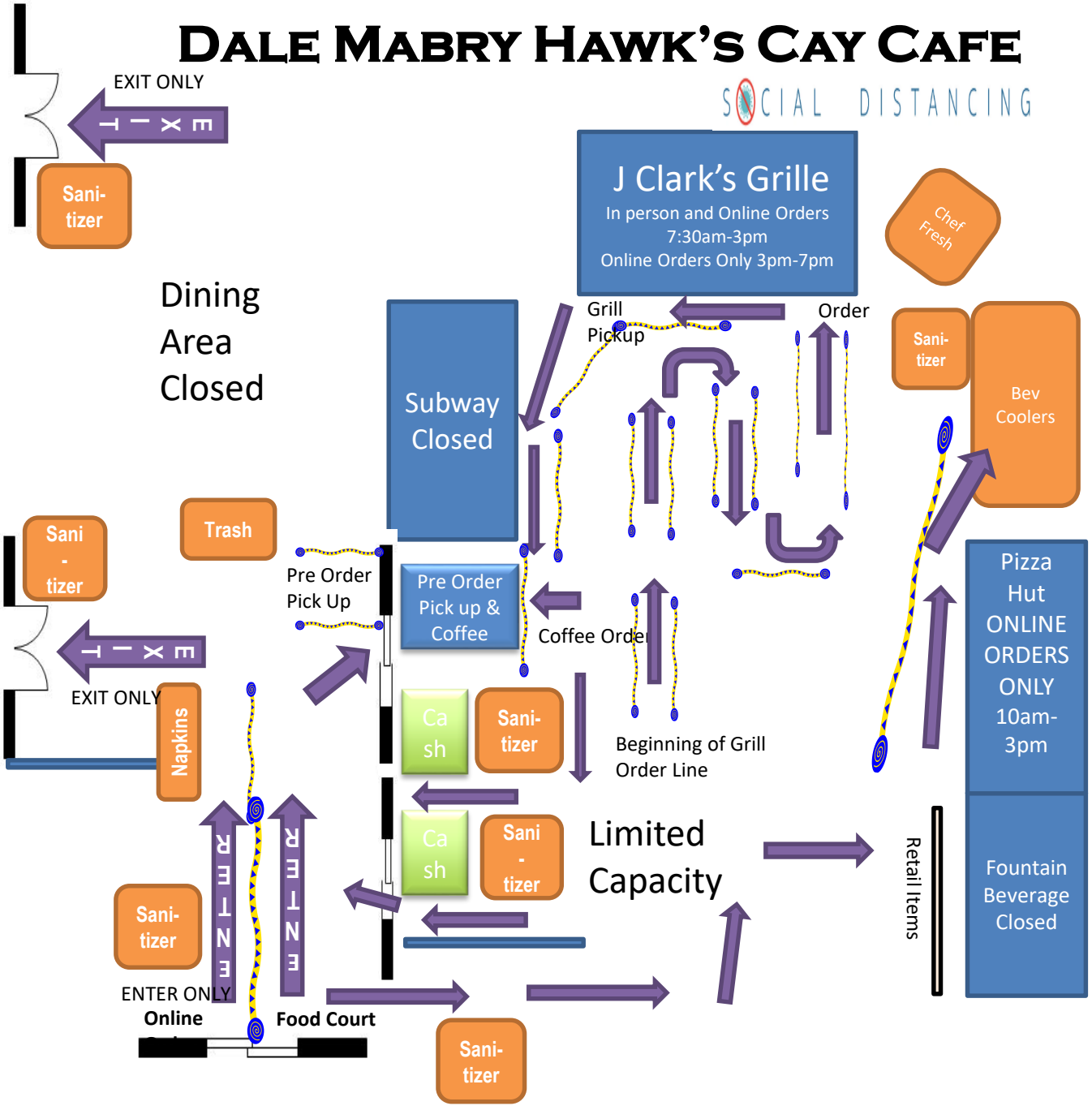
Monday-Thursday

Starbucks & Chef Fresh-*Our Chef Inspired freshly prepared Grab N' Go concept*

will be In-Person & Online Ordering 10am-3pm

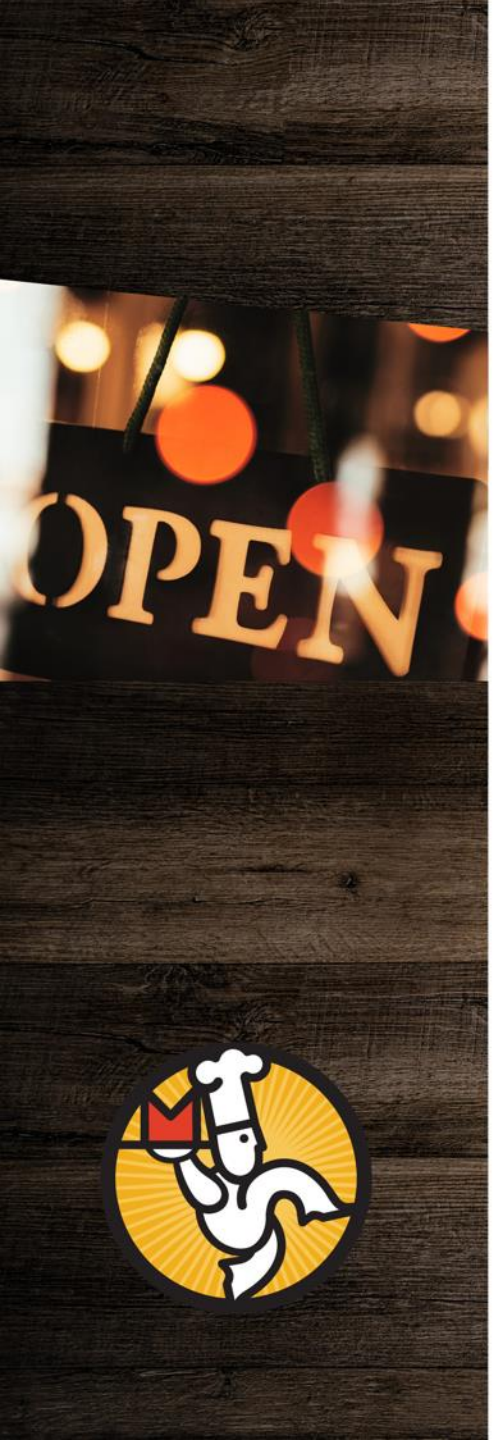


Dale Mabry Hawk's Cay Cafe



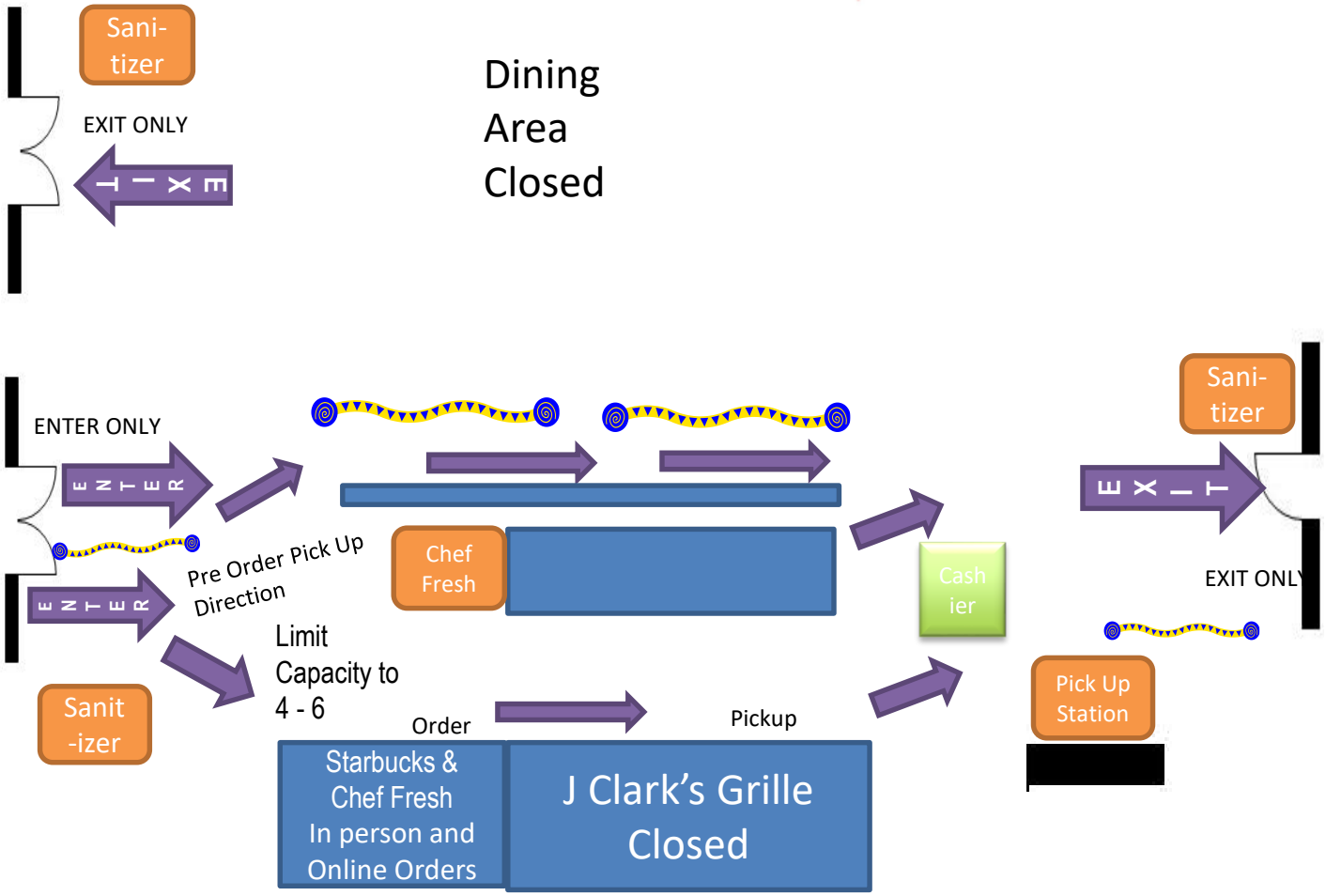
Dale Mabry Starucks

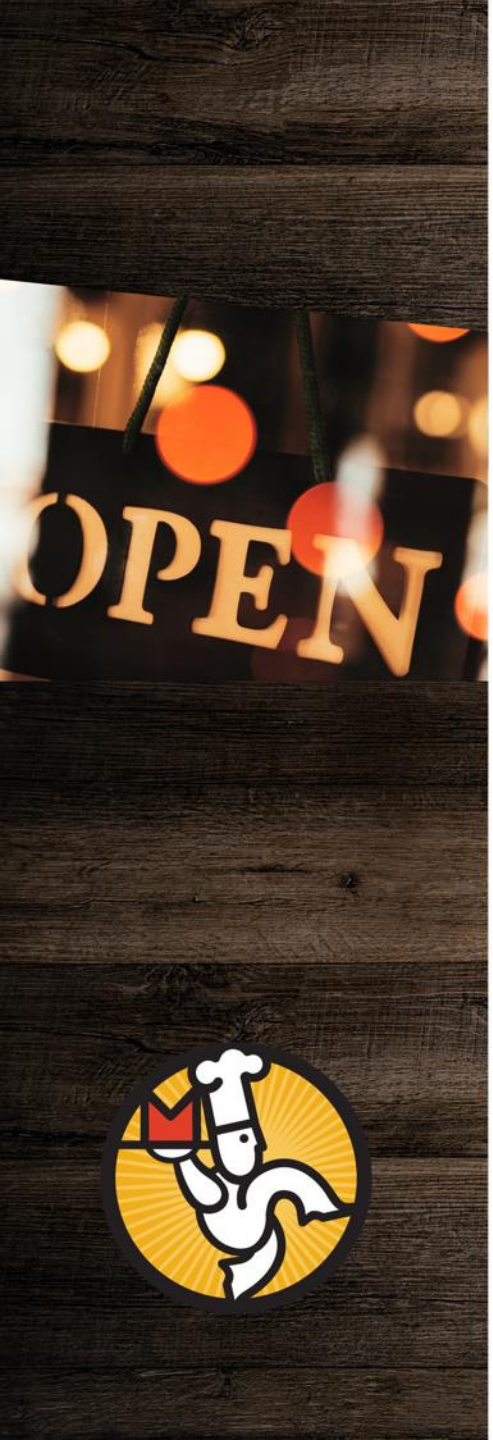
SOCIAL DISTANCING



BRANDON

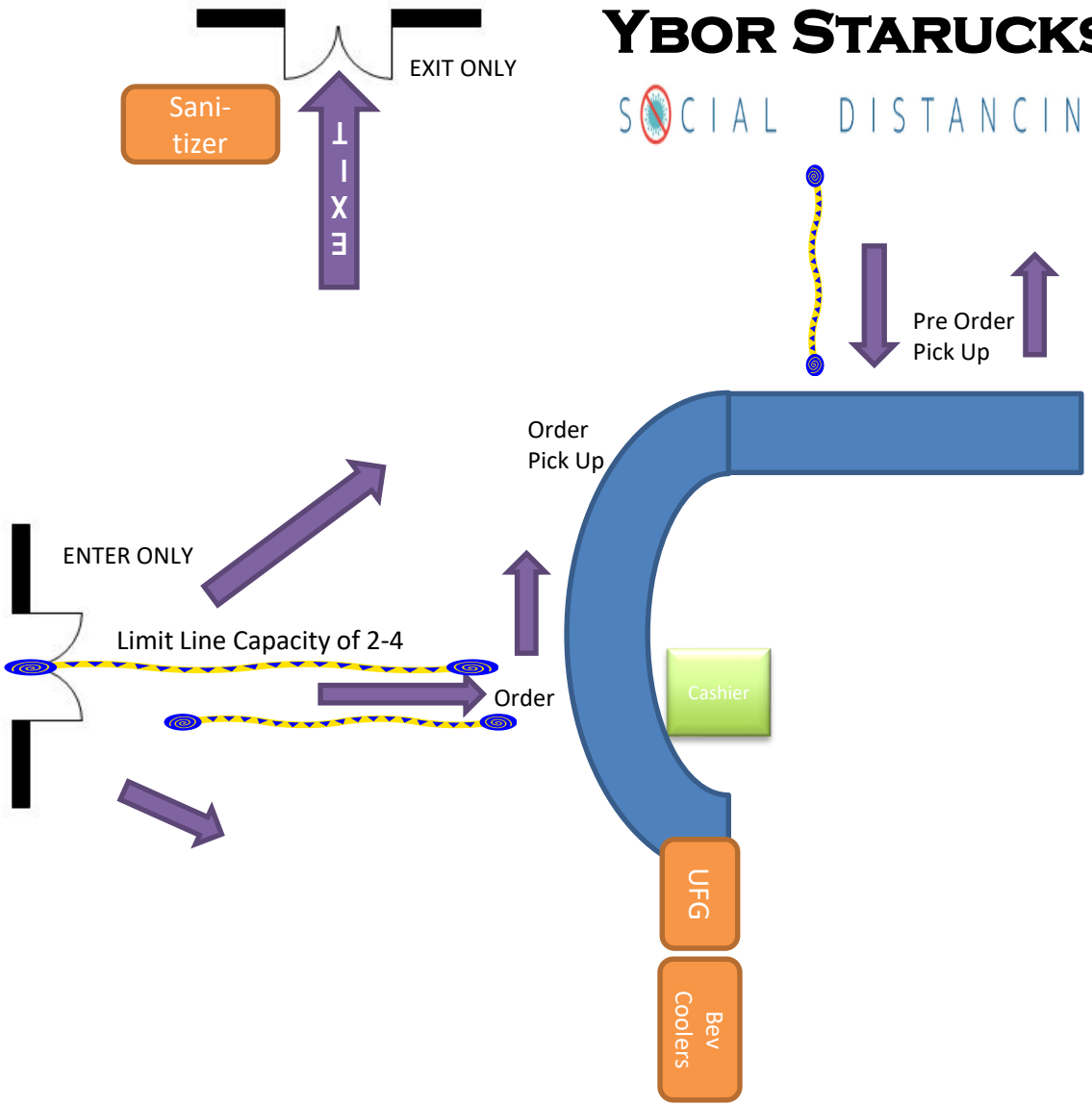
SOCIAL DISTANCING

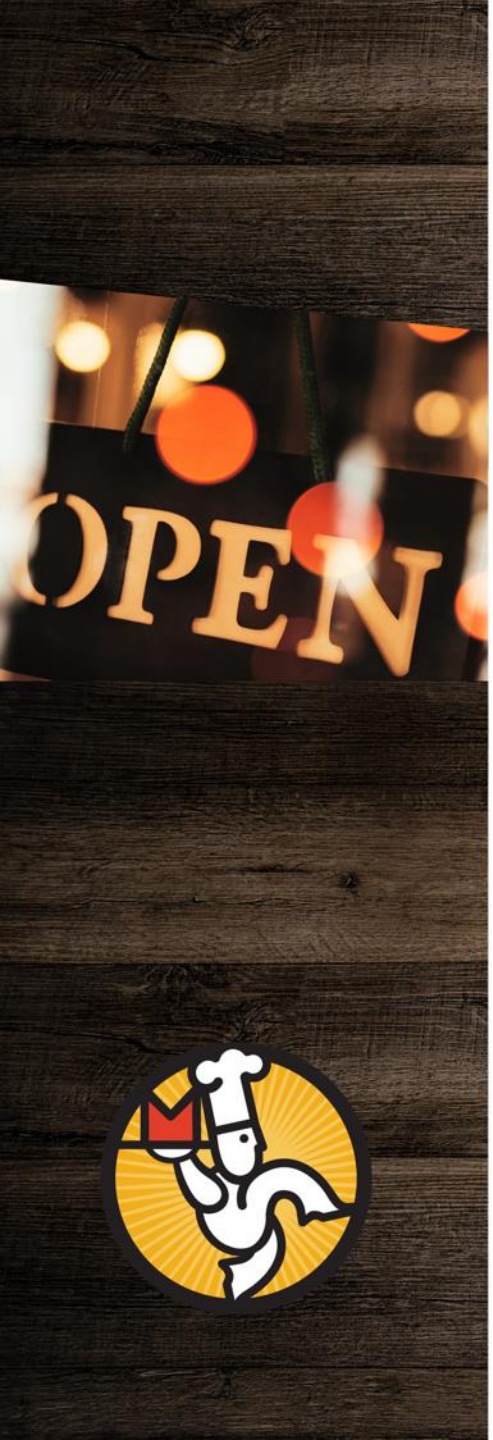




Ybor Starucks

SOCIAL DISTANCING





Ybor Great Wraps

SOCIAL DISTANCING

CLOSED